Stone Age Stew

A hearty and warming Stone Age stew is a welcome luxury after a long day of hunting and gathering.

First, you will need to prepare the stock. For a flavoursome and rich-tasting stock, you must use the finest and freshest herbs so scavenge the woods for juniper berries, nettle leaves, sunflower seeds and hazelnuts. Add them to water in a large stone pot and drop in some red-hot stones to heat the mixture. Why not include some mammoth blood to give the stock a deep, earthy flavour?

Next, roast today's catch over the fire on a spit. When blackened, chop it into small pieces and add it into your stock. Keep stirring so that your stew does not congeal. Serve piping hot with a fresh lump of bone on the side.

Questions

1. What do you think the word **congeal** means in this text?

_____

2. Which creature's blood would give this stock **a deep, earthy flavour**?

_____

3. How does the author make this stew sound appealing?

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4. How does this stew compare to food we eat today?

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Answers

1. What do you think the word **congeal** means in this text?

   Pupils' own responses, such as: I think 'congeal' means sticking together or going bad or hard when it is cooked.

2. Which creature's blood would give this stock **a deep, earthy flavour**?

   Mammoth blood would give the stock an deep, earthy flavour.

3. How does the author make this stew sound appealing?

   Pupils' own responses, such as: The author has used appealing and exciting adjectives to describe the flavour, such as 'flavoursome' and 'finest'.

4. How does this stew compare to food we eat today?

   Pupils' own responses, such as: This stew is different as we would not usually go scavenging for our own ingredients to use in a stew.